




MADE BY: RAFAL RUIZ COBO

LITHUANIA: FACTORY OF CHOCOLATE



1st step: Remove the chocolate

Well, the first step they taught us to make a dessert with chocolate was to remove it to make it more compact. For this step we participated Bethlehem and I and at the beginning it was difficult but the man taught us and we learned fast. Once we have removed the chocolate we will have to throw it into a bowl.







2nd step: Decorative food

In this step the teacher taught us that different products can be used to make the final dessert. There were cubes of different colors, we at first thought it was fruit, but what the teacher explained to us was that it was sugar. We tried it was quite richer than the fruit, so it was right. Then came the third step, the fundamental step.





3rd step: Your dessert

For the last step what you have to do is bathe the oatmeal cookies or cookies normal in the 3 different types of chocolate there. So it is your imagination or you can also make biscuits of 2 floors, and alternating with the different types of sugars and caramels. And so it was my final job, a delight.

